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Oliver's

Lunch Menu



Starters

- French onion soup (GFO) (VEO)** 6.50
Served with gruyère croute
- Smoked salmon (GFO)** 8.50
Served with lemon crème fraîche, capers and brown bread and butter
- Chicken liver paté (GFO)** 6.50
Served with fruit chutney and melba toast
- Goats' cheese and red onion tart (V)** 7.00
Served with rocket and a green olive tapenade

Starters for 2 (to share)

(supplement of £5.00 if served as individual starter)

- Baked camembert** 12.50
Served with freshly baked baguette and red onion chutney
- Cured meat and cheese platter** 13.50

Desserts (£6 each)

- Tarte au citron (V)(GF)**
Served with fresh raspberries and raspberry sorbet
- Chocolate fondant (V)**
Served with vanilla ice cream
- Apple tarte tatin (V)**
Served with clotted cream and blackberries
- Crème brûlée (V)**
Served with lemon shortbread
- Selection of ice Cream (V) or sorbet (VE)** (3 scoops)
Ice cream: Vanilla, chocolate, lotus biscoff, salted caramel
Sorbet: Alphonse mango, lemon, blood orange
- Classic French cheese board (V)**
Served with with biscuits, celery, grapes and chutney (£5.00 supplement)

Mains

- Beef bourguignon (GF)** 15.50
Served with herb mashed potatoes
- Pot-roasted chicken breast (GF)** 14.50
Served with new potatoes, broccoli and a mustard tarragon sauce
- Pan-fried sea bream fillet (GF)** 16.50
Served with parmentier potatoes, samphire and a cider sauce
- Roasted butternut squash (VE)(GF)** 12.50
Served with courgette and red peppers with couscous, rocket and harissa mayo
- Steak haché** 15.00
Served with reblochon cheese and truffle mayonnaise in a brioche bun with salad and fries

Sandwiches

(All served with fries and salad)

- Croque Monsieur 8.50
- Croque Madame 9.00
- Roasted vegetable Croque Monsieur 8.00
- Roasted vegetable Croque Madame 8.50

Baguettes

(All served with fries and salad)

- Goats cheese and red onion marmalade baguette 8.00
- Brie, bacon & cranberry baguette 8.50

Sides: (£5 each)

- Green beans with shallots
- Fries
- Tenderstem broccoli with toasted almonds
- Parmentier potatoes
- Parsley new potatoes
- Buttered heritage carrots
- Rocket & parmesan salad

(V) Vegetarian ≈ (VE) Vegan ≈ (VEO) Vegan Option ≈ (GF) Gluten-Free ≈ (GFO) Gluten-Free Option

Our kitchen handles a variety of allergens – if you have any specific dietary requirements, please make us aware when you book, or speak to your server. A discretionary 10% service charge will be added to your final bill.